

ABSTRACT OF THE DISCLOSURE

5 A coated powder comprising a core substance of a
flavor-containing composition or the like is provided
which, when used to impart flavor to foods, beverages or
fragrant cosmetics, does not undergo deterioration or
disappearance of flavor in spite of heat treatment, which
gives off flavor in a controlled manner of gradual and
lasting release within the mouth upon uptake, and which
shows an excellent oxidation stability. The coated powder
10 is obtained by spraying a solution of a coating material
containing a fractionated yeast cell wall and at least one
member selected from the group consisting of viscous
polysaccharides, oligosaccharides, hardened fats and oils,
waxes, sugar alcohols and starch hydrolyzates against a
15 core substance in a powdery or granular form of 30 to 3000
 μm in an average particle size to thereby coat the core
substance with 0.05 to 1.5 parts by weight of the coating
material per 1 part by weight of the core substance.